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Kişisel Bilgiler

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Eğitim Bilgileri

Doktora, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Türkiye 2013 - 2018

Yüksek Lisans, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Türkiye 2010 - 2013

Lisans, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2005 - 2010

Yabancı Diller

İngilizce, B2 Orta Üstü

Sertifika, Kurs ve Eğitimler

Mesleki Kurs, VLAG 5th International Advanced Course, Food Fermentation, Wageningen Üniversitesi, 2016

Mesleki Kurs, VLAG 8th International Advanced Course, Reaction Kinetics in Foods, Wageningen Üniversitesi, 2014

Yaptığı Tezler

Doktora, Investigation of changes in amino acids during different fermentation conditions, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2018

Yüksek Lisans, Vişne çekirdeği atıklarının gıda ingrediyesi olarak değerlendirilmesi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Teknolojisi, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Araştırma Görevlisi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - Devam Ediyor

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Perspective on the Formation, Analysis, and Health Effects of Neuroactive Compounds in Foods**
YILMAZ C., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.69, sa.45, ss.13364-13372, 2021 (SCI İndekslerine Giren Dergi)
- II. **Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and Oenococcus oeni**
YILMAZ C., GÖKMEN V.
FOOD CHEMISTRY, cilt.343, 2021 (SCI İndekslerine Giren Dergi)
- III. **Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea**
Salman S., YILMAZ C., GÖKMEN V., ÖZDEMİR F.
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.137, 2021 (SCI İndekslerine Giren Dergi)
- IV. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.128, 2020 (SCI İndekslerine Giren Dergi)
- V. **Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing**
YILMAZ C., ÖZDEMİR F., GÖKMEN V.
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.117, 2020 (SCI İndekslerine Giren Dergi)
- VI. **Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using Saccharomyces pastorianus and Saccharomyces cerevisiae**
YILMAZ C., GÖKMEN V.
FOOD CHEMISTRY, cilt.297, 2019 (SCI İndekslerine Giren Dergi)
- VII. **Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content**
TAŞ N., YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.120, ss.865-871, 2019 (SCI İndekslerine Giren Dergi)
- VIII. **Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry**
YILMAZ C., Taş N. G., KOCADAĞLI T., GÖKMEN V.
Food Chemistry, cilt.272, ss.347-353, 2019 (SCI İndekslerine Giren Dergi)
- IX. **Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry**
YILMAZ C., GÖKMEN V.
FOOD CHEMISTRY, cilt.243, ss.420-427, 2018 (SCI İndekslerine Giren Dergi)
- X. **Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation**
YILMAZ C., GÖKMEN V.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.42, sa.1, 2018 (SCI İndekslerine Giren Dergi)
- XI. **Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and Lactobacillus plantarum**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.97, ss.288-295, 2017 (SCI İndekslerine Giren Dergi)
- XII. **Hazelnut skin powder: A new brown colored functional ingredient**
ÖZDEMİR K., YILMAZ C., DURMAZ G., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.65, ss.291-297, 2014 (SCI İndekslerine Giren Dergi)
- XIII. **Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry**
KOCADAĞLI T., YILMAZ C., GÖKMEN V.
Food Chemistry, cilt.153, ss.151-156, 2014 (SCI İndekslerine Giren Dergi)
- XIV. **Formation of melatonin and its isomer during bread dough fermentation and effect of baking**

YILMAZ C., KOCADAĞLI T., GÖKMEN V.

Journal of Agricultural and Food Chemistry, cilt.62, sa.13, ss.2900-2905, 2014 (SCI İndekslerine Giren Dergi)

XV. Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions

YILMAZ C., GÖKMEN V.

INDUSTRIAL CROPS AND PRODUCTS, cilt.49, ss.130-135, 2013 (SCI İndekslerine Giren Dergi)

Kitap & Kitap Bölümleri

I. Chlorophyll

Yılmaz C., Gökmen V.

The Encyclopedia of Food and Health , Benjamin Caballero,Paul M. Finglas,Fidel Toldra, Editör, Elsevier Science, Oxford/Amsterdam , Oxford, ss.37-41, 2015

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

I. Neuroactive compounds in fermented foods

YILMAZ C., GÖKMEN V.

EuroFoodChem XX Conference, 17 - 19 Haziran 2019

II. Occurrence of neuroactive compounds in tea and cocoa

GÖKMEN V., YILMAZ C.

First International Congress on Cocoa Coffee and Tea Asia 2018, 17 - 20 Ekim 2018

III. Tryptophan derivatives in kynurenine pathway in cocoa and coffee: Effect of roasting and alkalization

YILMAZ C., GÖKMEN V.

4th International Congress on Cocoa Coffee and Tea, İtalya, 25 - 28 Haziran 2017

IV. Hazelnut Skin Powder: A New Brown Colored Functional Ingredient

Özdemir K. S. , Yılmaz C., Gökmen V.

1st Congress on Food Structure Design, Porto, Portekiz, 15 - 17 Ekim 2014

V. Formation of melatonin and its isomer during bread dough fermentation and effect of baking

Kocadağlı T., Yılmaz C., Gökmen V.

7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Türkiye, 14 - 17 Ekim 2014

VI. Preparation of brown-coloured submicron-sized hazelnut skin fiber with high antioxidant capacity using high shear homogenization

Özdemir K. S. , Yılmaz C., Gökmen V.

7th International Congress on Pigments in Foods, Novara, İtalya, 18 - 21 Haziran 2013

VII. Effect of extraction conditions on the compositional characteristics of sour cherry seed kernel oil as fruit juice processing waste

Yılmaz C., Gökmen V.

EuroFoodChem XVII, İstanbul, Türkiye, 7 - 10 Mayıs 2013

VIII. Sour Cherry Seed Kernel: A Valuable Source of Nutrients from a Wasted Stream of Juice Industry

Yılmaz C., Gökmen V.

CEFood 2012: 6th Central European Congress on Food, Novi-Sad, Sırbistan, 23 - 26 Mayıs 2012

Desteklenen Projeler

YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015

Bilimsel Dergilerdeki Faaliyetler

Food Research International, Yayın Kurul Üyesi, 2019 - Devam Ediyor

Atıflar

Toplam Atıf Sayısı (WOS):221

h-indeksi (WOS):8